

IN THE CLAIMS

Please cancel claims 1 and 2 and add new claim 3, as follows:

1.-2. (Cancelled)

3. (New) A method for the production of meat-based products from entire muscular tissue by the cold incorporation of olive oil after the extraction of the muscular tissue's meat proteins, comprising the following steps:

(a) injecting the entire muscular tissue, at low temperature, with an appropriate brine, comprising water, salt and seasonings;

(b) inserting the injected muscular tissue into a tumbling machine and subjecting the injected muscular tissue to tumbling under a vacuum according to known techniques, while maintaining the injected muscular tissue at a temperature below 4°C;

(c) ending the tumbling and adding cold olive oil;

(d) resuming the tumbling until the complete incorporation of the added cold olive oil is achieved; and

(e) continuing the production procedure according to known techniques, such as stuffing the resulting mixture into casings, a heat treatment, and packing; taking special care that the temperature of the resulting mixture stays below 4°C prior to a heat treatment.